

Rudy Turenne

Prep Chef

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📍 123 Maple Street,
Indianapolis, IN 46204

Education

Culinary Arts Certificate at The Chef's Academy at Harrison College, Indianapolis, IN

Aug 2018 - May 2022

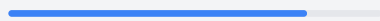
Relevant Coursework:
Fundamentals of Cooking
Techniques, Baking and Pastry
Arts, Food Safety and Sanitation,
Culinary Nutrition, International
Cuisine, and Menu Planning and
Cost Control.

Links

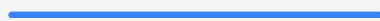
[linkedin.com/in/rudyturenne](https://www.linkedin.com/in/rudyturenne)

Skills

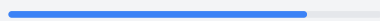
Knife proficiency



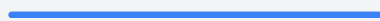
Vegetable chopping



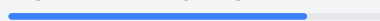
Meat trimming



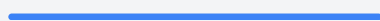
Blanching techniques



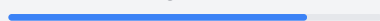
Ingredient weighing



Food safety practices

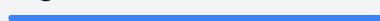


Recipe scaling

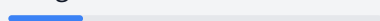


Languages

English



Bengali



Hobbies

Profile

Detail-oriented Prep Chef with 1 year of experience in maintaining a clean and efficient kitchen while adhering to high-quality standards. Proficient in food preparation, inventory management, and maintaining a sanitary workspace. Demonstrated ability to follow recipes, adapt to various cooking techniques, and work effectively in fast-paced environments. Committed to delivering delicious, well-presented food to enhance customer satisfaction and drive repeat business.

Employment History

Prep Chef at Blue Apron, IN

Apr 2023 - Present

- Successfully prepared and processed over 1,500 pounds of fresh produce daily, ensuring high-quality ingredients for Blue Apron meal kits, leading to a 5% increase in customer satisfaction ratings.
- Streamlined ingredient preparation processes by introducing efficient cutting techniques and organizing workstations, resulting in a 10% reduction in prep time and a 15% decrease in food waste.
- Trained and mentored five new prep chefs, helping them to quickly adapt to Blue Apron's high standards, leading to a 30% improvement in their performance and contributing to a more cohesive and productive team.

Assistant Prep Chef at HelloFresh, IN

Aug 2022 - Mar 2023

- Successfully prepared and prepped over 1500 meals per week for customers, consistently maintaining a high standard of quality and ensuring a 98% satisfaction rate.
- Streamlined the food preparation process by implementing an efficient system for organizing ingredients and tools, resulting in a 20% reduction in prep time and a 15% decrease in food waste.
- Trained and mentored 10 new team members, leading to a 25% increase in overall productivity and contributing to HelloFresh IN's recognition as one of the top-performing branches in the region.

Certificates

Certified Fundamentals Cook (CFC)

Dec 2021

Certified Culinarian (CC)

Apr 2020

Memberships

American Culinary Federation (ACF)